



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FRESCO GRILL				REINSPECTION DATE Not Specified	INSPECTOR Emily Pfeifer	DATE 4/9/2021
LOCATION 11416 CHAMBERLAINE WY, ADELANTO, CA 92301				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:03 AM	TIME OUT 2:06 PM	FACILITY ID FA0005009	RELATED ID CO0077888	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K995 Permit - Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an active cockroach infestation.

- Remove/eliminate all evidence of the cockroaches using an approved method of pest control as soon as possible.
- Seal all gaps/crevices in the facility.
- Clean and sanitize the affected areas.

All evidence of cockroach activity must be eliminated from the facility prior to reopening. The facility must remain closed for at least 24 hours prior to reopening.

Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening the facility.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: **FOODBORNE ILLNESS INVESTIGATION**

Reference - HSC

ALLEGATIONS:

The purpose of this visit is to conduct a foodborne illness investigation.

1. TYPE OF FOOD EATEN AT THE FACILITY: Carne asada nachos and raspberry iced tea
2. DAY, DATE, AND TIME COMPLAINANT ATE AT THE FACILITY: Monday, 4/05/2021, around 5:00pm
3. DAY, DATE, AND TIME SYMPTOMS BEGAN: Monday, 4/05/2021, around 7:00pm
4. SYMPTOMS COMPLAINANT EXPERIENCED: vomiting, severe cramping, bloody diarrhea, low potassium, and dehydration
5. STILL EXPERIENCING SYMPTOMS? Yes
6. MEDICAL ATTENTION SOUGHT? Yes
IF YES, WHEN AND WHERE WAS MEDICAL ATTENTION SOUGHT? The complainant was taken to St. Mary's Medical Center via ambulance around 2:00am on Tuesday, 4/06/2021.
7. OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, COWORKERS, ETC.) SICK/HAVE SIMILAR SYMPTOMS AFTER EATING AT THE SAME FACILITY? Unknown

FINDINGS:

The food facility manager was interviewed and the following information was provided and/or observed.

- *Facility manager aware of this complaint: Yes.
- *Other foodborne illness complaints received by this facility: None.
- *Changes in food supplier/distributor: No.
- *Recent hot water loss, plumbing issues, or electrical outages: None.
- *Any equipment failure: No.
- *Recent refrigeration issues: No.
- *Any sewage/wastewater overflow in the food preparation or storage areas: No.

Preparation details of suspected foods:

*Name of food and ingredients: Carne asada nachos and raspberry ice tea. An order of carne asada nachos consists of tortilla chips, carne asada, beans, cheese, enchilada sauce, pico de gallo, sour cream, and guacamole. The raspberry iced tea is delivered in the form that it is sold and ice is added upon request.

***Holding temperatures of suspected foods:**

- Cut tomatoes, sour cream, and cheese measured below 41F inside the cold holding table across from the service line and inside the walk in refrigerator
- Beans in the cold holding table measured 138.9F
- Cooked and cooled beans inside the walk in refrigerator measured 40.3F
- Carne asada in the cold holding table measured 148.6F
- All containers of raw beef inside the walk in refrigerator measured below 41F

- Chopped raw beef measured 45.1F inside the cold holding table at the service line
- Whole pieces of raw beef measured 45.6F in the cold holding table at the service line

***Preparation of suspected foods:**

- The carne asada is received raw and marinated. The carne asada is held in the walk in refrigerator or cold holding table until it is cooked and placed inside the hot holding table at the service line or cooked and immediately service.
- The beans are cooked and cooled and held inside the walk in refrigerator until they are reheated and placed in the hot holding table or serviced immediately.
- The enchilada sauce is stored inside the walk in refrigerator until it is heated and placed in the hot holding



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table.

-The pico de gallo, cheese, sour cream, and guacamole are held inside the walk in refrigerator or in the various cold holding units.

-All ingredients are assembled on the plate upon order.

-The raspberry iced tea is delivered in the form that it is sold and ice is added upon request.

*Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food? No.

Health habits of the employee(s) preparing suspect foods:

*Employee(s) ill recently: None.

*Employee(s) ill this date: No.

*New employees hired within the last month: No.

*Employees with sores, boils, cuts, or abrasions: No.

*Signs of employees drinking: No.

*Tobacco usage: No.

*Dirty outer garments: No.

NOTE: The person-in-charge (PIC) shall notify this Agency when he or she is aware that two(2) or more employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Food Retail Code, Section 113949.5)

Handwashing:

*Handwashing sinks/supplies: Each handwash sink was able to reach water temperatures above 100F and all had handsoap and paper towels

*Employee restroom handwashing sinks/supplies: The restroom handsinks water temperatures measured above 100F. Both were stocked with handsoap and paper towels in the dispensers.

*Hot water supplied: 120F+ at all sinks inside the facility.

Sanitizing procedures and chemical storage:

*Dish machine sanitizer level: Approximately 50ppm chlorine.

*Three-compartment sink sanitizer level: Approximately 100ppm chlorine.

*Wiping towels sanitizer level:

-Observed one (1) wet wiping towel stored in sanitizer measuring approximately 10ppm chlorine sanitizer. This wet wiping towel was not observed in use at the time of inspection.

-Observed all other wet wiping towels stored in at least 100ppm chlorine sanitizer.

*Chemicals stored separate from food and/or food contact surfaces: Yes.

Food storage and utensils/equipment:

*Food stored properly: Yes.

*Approved equipment/utensils used: Yes.

RESULTS

Corrective action required.

The permit was suspended on this date due to a live cockroach infestation.

Description: A foodborne illness complaint report has been received by Environmental Health.



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16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following:

- Chopped raw beef measuring 45.1F inside the cold holding table at the service line
- Whole pieces of raw beef measuring 45.6F in the cold holding table at the service line

Upon questioning, a food worker stated that the items had been inside the cold holding table for approximately two (2) hours prior to inspection.

Ensure that potentially hazardous foods (PHFs) are held at or below 41F or at or above 135F.

The food worker closed the lid of the unit to maintain the potentially hazardous foods (PHFs) at 41F or below.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed wet, metal and plastic containers stacked and stored in a manner that did not allow for adequate draining and air drying.

Ensure that equipment and utensils are allowed to adequately air dry before reuse.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: 1. Observed an excessive number of dead German cockroaches on the floor throughout the facility, primarily in the following area:

- In the dry storage area leading to the back door
- Around the large pieces of cooking equipment
- Near the cold holding table across from the grill
- Underneath the three (3) compartment sink.

2. Observed the following live German cockroaches in the dry storage area near the back door:

- One (1) dying adolescent German cockroach
- One(1) live nymph German cockroach
- One (1) live adolescent German cockroach.

Eliminate any cockroaches and clean and sanitize the affected areas. Ensure that the facility remains free of vermin at all times.

A reinspection is required prior to opening to determine compliance. The facility must remain closed for at least 24 hours prior to reinspection.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: 1. Observed build up of residue and debris on the back of the handles of the following pieces of equipment:

- The walk in refrigerator
- The reach in cold holding unit adjacent to the cold holding table

2. Observed build up of residue and debris in the gaskets of the cold holding unit adjacent to the cold holding table.

Clean these areas and maintain equipment clean.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed one (1) wet wiping towel stored in sanitizer measuring approximately 10ppm chlorine sanitizer. This wet wiping towel was not observed in use at the time of inspection.

Ensure that wet wiping towels are fully submerged in at least 100ppm chlorine sanitizer between uses, when using chlorine as the approved sanitizer of choice.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed only the screen door closed at the rear exit of the facility and a gap underneath the screen door.

Ensure to keep doors closed and to eliminate gaps underneath doors to prevent entry of vermin.

2. Observed the air curtain at the back door to be in disrepair.

Repair/replace the air curtain and maintain in good repair.

3. Observed writing utensils and a clipboard stored on the meat cutter on a preparation table in the back kitchen area.

Discontinue this practice. Ensure that employee personal items are stored in designated areas, separate from food and utensil storage areas and from food preparation areas.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed heavy build up of residue and debris on the floor in the following areas:

-Around the large pieces of cooking equipment underneath the ventilation hood
-Underneath the shelving near the carbon dioxide tanks

Clean the floors and maintain the floor clean.

2. Observed damage cove base underneath the three compartment sink, creating holes in the wall.

3. Observed holes in the wall throughout the back kitchen area.

Repair/replace the walls and maintain in good repair.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments



Public Health
Environmental Health Services

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A foodborne illness complaint investigation was conducted on this date in response to a complaint received by Environmental Health Services.

The permit was suspended on this date due to an active cockroach infestation.

The facility must remain closed for at least 24 hours prior to reinspection. Call Environmental Health Services at 800-442-2283 for a reinspection prior to reopening.

"Notice of Closure" posted on this date. Do not remove or relocate the "Notice of Closure."

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Roxanne Villalobos
TITLE: Manager

Total # of Images: 0